

Christmas Menu

Indulge on arrival with a glass of bubbles or soft drink for the kids, while savouring Grizzly breads with Robinson's Bay olive oil and local butter to start. You'll be in the best place to celebrate with family and friends on December 25th.

CHRISTMAS DAY BUFFET

12:30pm – 9:30pm (last bookings at 7:30pm)

\$198

Per adult (16+) – includes a complimentary glass of bubbles or non-alcoholic drink

\$99

Per child 7 - 15 years old - free soft drink

FREE

Children 7 and under



SEAFOOD DISPLAY

- Chablis & dill poached prawns, yuzu lime emulsion
- Miso & mirin cured salmon, dill & chive crème fraîche, salmon roe, blini
- Green lipped mussel escabeche with pickled shallots, flat leaf parsley
- Sesame crusted tuna tataki with ponzu and wasabi

CHARCUTERIE & CHEESES

- Local cured meats – Salami campagnolo, Truffle salami, Prosciutto di Parma, mortadella Bologna
- Cheese selection – Barrys bay cheeses with dehydrated fruit and homemade crackers and lavosh
- Mediterranean grazing platter – Marinated olives, artichokes, dolmades, bocconcini & heirloom tomato skewers, pickled vegetables, organic hummus, Market Place pesto

SALADS

- Heirloom tomato, burrata and Niçoise olive panzanella
- Fennel, citrus, whipped goat's curd, mint, pistachio & pomegranate salad
- Roasted cauliflower, coriander and lemon tahini
- Classic Caesar salad, Grana Padano, boiled eggs, croutons

MAINS

- Turkey roulade, roasted chestnut, pickled cranberries, candied apple, cherry jus
- Grilled Akaroa salmon, citrus beurre blanc, pickled fennel and orange
- 24hrs slow cooked lamb shoulder, salsa verde, pickled onions, pinot jus
- Eggplant, lentil and mushroom pastelle, confit cherry tomato, basil oil

CARVERY

- Manuka honey & mustard glazed champagne ham with assorted mustards
- Truffle rubbed Angus striploin with herb crust, chimichurri and shiraz jus

SIDES

- Pomme boulangère, caramelised onion, parsley
- Charred asparagus, paprika hollandaise, lemon
- Porcini risotto, Grana Padano
- Sesame & tamari glazed eggplant with scallion

DESSERTS

- Chocolate fountain, fruit skewers, marshmallows, wafer sticks, donut holes
- Mini opera cake, raspberry, praline
- Black forest gâteau
- Christmas pudding, brandy custard
- Bread & butter pudding
- Chocolate truffles
- Individual mixed berry trifle
- Mini kiwifruit pavlova
- Earl Grey & burnt honey panna cotta, almond praline
- Brandy snaps, eggnog cream
- Christmas mince pies
- Champagne whipped cream
- Summer berry compote
- Fruit platter
- Tea and coffee

MARKET PLACE

Restaurant & Bar

